## **Melva Sine**

From: Sent: Rachel Peña [rpena@nraef.org] Monday, July 12, 2010 11:35 AM

Cc: Subject: Megan Meyer; Wendi Safstrom New Online Educator Registration

Importance:

High

Hello-

We are excited to announce that we launched the new online registration process on Friday and today! Sorry for the last minute notice, but until the middle of the night testing was complete on Thursday, we weren't positive the launch would happen on Friday and if it didn't, it would not have launched until August.

We'll be sending an email today to all ProStart educators that we have a working email address for introducing the changes. We also have a <u>page</u> explaining the changes, as well as a new <u>Help</u> section with more explanations on the changes and the new curriculum.

We'd like to schedule a webinar for tomorrow at 12pm CST for all of you that are available to show you how the site will work for you and how your educators will register. We will tape it as well in case you aren't able to attend. To register, please visit <a href="https://nra.webex.com/nra/onstage/g.php?t=a&d=799776887">https://nra.webex.com/nra/onstage/g.php?t=a&d=799776887</a>

When you receive the email later today, please forward it out to your educators as well to make sure that everyone receives it.

## Thanks! Rachel

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We hope you are all having a great summer and gearing up for the 2010-2011 school year!

As many teachers are eagerly preparing for their fall classes, we wanted to take this opportunity to provide you with an update on the availability of the Foundations of Restaurant Management & Culinary Arts components.

The following components are currently in stock:

- Student Edition Level 1
- Student Edition Level 2
- Paper/Pencil Answer Sheet (same answer sheet can be used with either level, 1 or 2)
- Online Exam Voucher Level 1
- Online Exam Voucher Level 2
- Etext Level 1
- Etext Level 2
- Teacher's Wraparound Edition Level 1
- Teacher's Wraparound Edition Level 2

The remaining components will be available as follows:

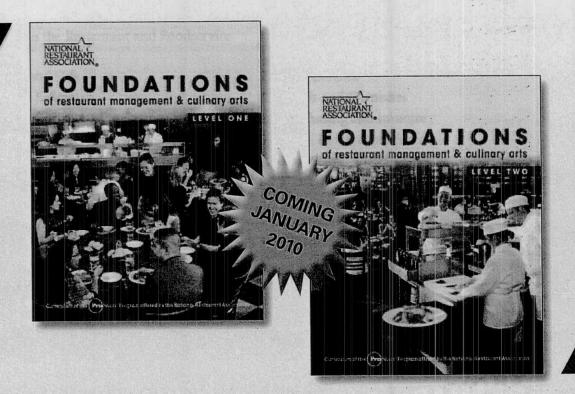
- Activity Guide Level 1 8/1/10
- Activity Guide Level 2 9/3/10
- TestGen w/ ExamView Level 1 8/1/10
- TestGen w/ ExamView Level 2 8/1/10
- Teacher's Resource CD Level 1 9/15/10\*
- Teacher's Resource CD Level 2 11/1/10\*
- Recipe Bank/Recipe Cards 12/1/10
- Student Companion Website 9/1/2010

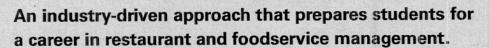
\*Note: To help teachers prepare for class, instructor materials from the Teacher's Resource CD will be available on an instructor-only website shortly (URL to follow). We apologize for the delay but want to maintain the quality standards you expect for these products.

For customers who ordered bundles, published components in the bundles will ship NOW so that teachers have maximum time to organize and prepare for class. Bundle items that have not yet published will ship upon publication. Please note that customers do not need to take any action to receive their bundles; components will ship automatically. The Pearson sales reps will be contacting these customers about their orders.

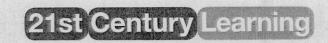


# FOUNDATIONS OF RESTAURANT MANAGEMENT & CULINARY ARTS





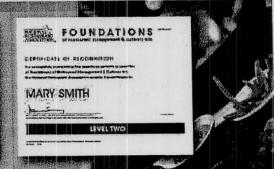
- ♦ Blended coverage of culinary and management topics in Level 1 & 2 Editions
- Pedagogy that aligns to 21st Century Learning objectives and themes
- ♦ Relevant and timely topics from global cuisines to sustainability
- ♦ Content aligned to certificate and ProStart® program opportunities
- ♦ Certificate opportunities that meet Carl Perkins funding requirements
- ♦ Supplements and technologies that help educators do more in less time



# Prepare Students for a Career in Culinary Arts, and Restaurant and Foodservice Management

Students Can Earn Exclusive Certificates from the National Restaurant Association!





	ISBN	PRICE*
STUDENT RESOURCES		
Student Edition Level 1	013801938X	64.97
Student Edition Level 2	0131380222	64.97
Activity Guide Level 1	0137070500	24.97
Activity Guide Level 2	0131380710	24.97
Paper/Pencil Answer Sheet (Level 1 or 2)	0131380125	17.97
Online Exam Voucher Level 1	0132156741	17.97
Online Exam Voucher Level 2	0132549794	17.97
CourseSmart Level 1	0138022151	12.97
CourseSmart Level 2	0132156768	12.97
STUDENT BUNDLES	كالإلا الكالا الإلاا الالالا	
Student Edition Level 1 & Student Edition Level 2	0132550792	103.97 •
Student Edition Level 1 & Activity Guide Level 1	0132550776	76.97 •
Student Edition Level 2 & Activity Guide Level 2	0132550725	76.97 •
Student Edition Level 1 & Activity Guide Level 1 & Answer Sheet	0132550709	91.97
Student Edition Level 2 & Activity Guide Level 2 & Answer Sheet	013255075X	91.97
Student Edition (Levels 1 & 2) & Activity Guide (Levels 1 & 2) & Two Answer Sheets	0132550717	172.97
Activity Guide Level 1 & Answer Sheet	0132550695	36.97
Activity Guide Level 2 & Answer Sheet	0132550741	36.97
Activity Guide Level 1 & Online Exam Voucher Level 1	0132103338	36.97
Activity Guide Level 2 & Online Exam Voucher Level 2	0132103346	36.97
TEACHER RESOURCES	کے ایا کے تک یہ کریا انازی کے اور	
Teachers Wraparound Edition Level 1	0137070535	84.97
Teachers Wraparound Edition Level 2	0131381016	84.97 •
Electronic TestGen and Print Test Guide Level 1	0137070527	139.97
Electronic TestGen and Print Test Guide Level 2	0131380729	139.97
Teacher Resource DVD Level 1	0131380133	119.97
Teacher Resource DVD Level 2	0131380699	119.97
Recipe Bank/Recipe Cards	0131380141	TBD





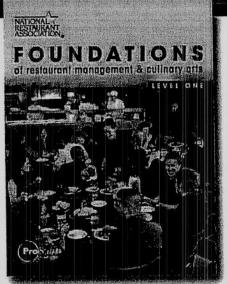
<sup>\*</sup>Prices are effective 1/1/10 and are subject to change without notice.

New!

Industry-driven Curriculum that Launches Students into their Restaurant and Foodservice Management Careers

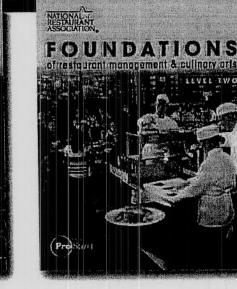
The National Restaurant
Association and Pearson
have partnered to bring
you the most comprehensive
curriculum developed by
industry and academic
experts.

- Comprehensive student resources and robust teacher materials provide an in-depth, industry-driven learning experience.
- Each level (Level 1 and 2)
  features blended coverage of
  culinary arts and management
  topics designed to build wellrounded skills for the workplace.
- 21st Century Learning objectives are taught and reinforced throughout the curriculum including:
  - Critical thinking and problem solving
  - Communication and collaboration
  - Creativity and innovation
  - Global awareness
  - Health literacy
- Curriculum of the ProStart® program



## TABLE OF CONTENTS LEVEL ONE

- Welcome to the Restaurant and Foodservice Industry
- 2. Keeping Food Safe
- 3. Workplace Safety
- 4. Kitchen Essentials 1 Professionalism and Understanding Standard Recipes
- Kitchen Essentials 2 Equipment and Techniques
- 6. Stocks, Sauces, and Soups
- 7. Communication
- 8. Management Essentials
- 9. Fruits and Vegetables
- 10. Serving Your Guests
- 11. Potatoes and Grains
- Building a Successful Career in the Industry



### TABLE OF CONTENTS LEVEL TWO

- 1. Breakfast Food and Sandwiches
- 2. Nutrition
- 3. Cost Control
- 4. Salads and Garnishes
- 5. Purchasing and Inventory
- 6. Meat, Poultry, and Seafood
- 7. Marketing
- 8. Desserts and Baked Goods
- Sustainability in the Restaurant and Foodservice Industry
- 10. Global Cuisine 1 The Americas
- Global Cuisine 2 Europe, the Mediterranean, the Middle East, and Asia

See reverse side for a complete list of curriculum components. For more information, please call 866-326-4259 or email nrasolutions@pearson.com.





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## Important Information regarding ProStart 2E and 3E material availability from the National Restaurant Association and Pearson

**Question:** How long will the 2e materials (Becoming a Restaurant and Foodservice Professional) be available?

Answer: All of the 2e materials for fill in purposes (excluding the answer sheets) will be available through June 30, 2011. At that time, we will reevaluate any remaining inventory and sales patterns and notify the ProStart coordinators of any changes. The old answer sheets are discontinued with the release of the new answer sheets and exams and are no longer included in the 2E activity books. The price of the 2e activity books has been reduced to \$15 (\$10.20 cost to SRAs) to reflect this change. The 3e Student Work Experience Checklist will be available electronically on the website at <a href="http://prostart.restaurant.org/services/forms.aspx">http://prostart.restaurant.org/services/forms.aspx</a> at our next web site update so that it may be kept current, and any printed pieces do not go out of date. In the interim, please see the attached updated Student Work Experience Checklist and revised 2e order form.

Question: If we are still using 2E materials and have not migrated to 3E do we still use the new answer sheets?

**Answer:** Yes, the answer sheet is not tied to a particular edition of the curriculum. The new answer sheet comes with enhancements for all users – improved website usability for educators, student access to scores, and electronic certificates of recognition.

Question: How long will we support (offer and grade) the 2e exam for the people who have not moved to 3e?

Answer: The 2e exams will be graded through the 2013-2014 academic year.

Question: When will the new 3e test be available?

Answer: The new exams are complete and posted – they are available to all approved educators who have completed the new online registration. There is a webinar regarding the new online registration process available, and we will be hosting webinars next month for educators. As part of the standard registration process for all NRA programs that include access to exams, educators must supply two professional references during the application process. The NRA will be spot checking these references simply to verify that it is indeed an educator requesting access and not a student trying to gain access. SRA association staff members, principals, fellow educators, etc. may be listed as references.

- Teacher's Resource CD Level 1 9/15/10\*
- Teacher's Resource CD Level 2 11/1/10\*
- Recipe Bank/Recipe Cards 12/1/10
  - Student Companion Website 9/1/2010

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**Question:** For planning purposes, when is the 4<sup>th</sup> edition expected to be released? **Answer:** That date is undetermined, but will be provided when a decision is made.